

DINING MENU

COLD MEZZEH

YAPRAK SARMA (V) *	30
Stuffed Vine Leaves with Onion, Rice, with Olive Oil and Lemon	
HUMMUS (V) *	30
Chickpeas Puree with Tahini and Olive Oil	
MUTABAL (V,D) *	30
Char-Grilled Eggplant Puree, Tahini, Pomegranate	
MUHAMMARA (V, N, G) *	30
Pepper Paste, Tomato Paste, Walnut, Olive Oil, Herbs	
MERCIMEK KÖFTE (V, G) <i>Signature</i> *	30
Traditionally Cooked Lentil, Bulgur, Onion, Parsley, Tomato Paste, Fresh Onion Served with Lettuce	
PATLICAN HERSE (V) *	30
Smoked Eggplant, Tomato, Garlic, Parsley, Smoked Bell Pepper, Fresh Onion, Olive Oil	
ASSORTED COLD MEZZE PLATTER (V, D, N, G)	75
Hummus, Tulum, Mercimek Köfte, Mutabal, Patlican	

SOUPS

LENTIL SOUP (V, G) *	45
Lentil, Onion, Carrot, Cumin, Lemon	
ŞEHRIYELI TAVUK ÇORBASI (G) *	40
Vermicelli, Chicken, Chicken Stock, Butter	
LEVANTINE SOUP (G, D)	45
Braised Lamb, Yoghurt, Flour, Egg, Limon Juice, Dry Mint with Butter on the Top	

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Dishes marked with* are part of the All-Inclusive Package.

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SALADS

FATTOUSH (V, G) *	55
Freshly Chopped Vegetables, Sumac, Lemon, Roasted Bread, Pomegranate Molasses and Olive Oil	
TABOULEH (V, G) *	55
Finely Chopped Parsley, Mixed with Tomato, Mint, Onion, Fine Bulgur with Olive Oil and Lemon Dressing	
GEVURDAGI (V, N) *	40
Chopped Tomato, Cucumber, Red Onion, Roast Red Bell Pepper, Parsley Served with Walnut, Pomegranate Olive Oil and Lemon Dressing	

FROM THE OVEN

LAHMACUN (G, D) <i>Signature</i>	55
Classic Turkish Thin and Crispy Dough, Topped with Spiced Lamb Ground Meat	
PEYNIRLI PIDE (V, G, D) *	55
Pide Cheese	
SUCUK PIDE (G, D) *	55
Turkish Beef Sucuk with Cheese	
SPINACH PIDE (V, G, D, N)	55
Spinach, Crushed Walnut and Cheese	
ZAATAR MANAKEESH (V, G)	55
Zaatar, Olive Oil, Served with Sliced Black Olive, Herbs and Tomato	
KAVURMALI PIDE (G, D)	75
Braised Beef Kavrurma, Pide Cheese	

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HOT MEZZEH

TEREYAGLI KARIDES (D, S) <i>Signature</i>	65
Sautéed Shrimp, Bell Peppers and Tomato in Garlic Butter, Chili Flakes, Oregano	
CHICKEN LIVER *	55
Chicken Liver, Cooked in Pomegranate Molasses and Garlic	
TAVUK KANADI (D) *	45
Char-Grilled Chicken Wings, Garlic, Pepper Paste, Yoghurt, Cumin, Chili Flakes and Pomegranate Molasses	
MANTI (D, G) *	45
Turkish Pasta Filled with Minced Beef, Butter, Dry mint, Trio Yoghurt	
BATATA HARRA (V) *	45
Cube Chopped Potato, Sautéed with Garlic, Spices, Fresh Herbs	
ASSORTED HOT MEZZE PLATTER (V, G, D, S, N)	125
Paçanga Böregi, Seafood Kibbeh, Manti, Batata Harra, Chicken Liver	

FROM THE SEA

MIXED SEAFOOD PLATTER (D, S)	180
Pan Seared Salmon, Sea-bass, Tiger Prawn, Half Live Lobster, Octopus	
MIXED SEAFOOD PLATTER FOR 2 (D, S)	340
Pan Seared Salmon, Sea-bass, Tiger Prawn, Half Live Lobster, Octopus	
IZGARA KARIDES (D, S)	145
Marinated Tiger Prawn	
SEABASS STEAK (S, D)	200
Grilled Seabass Fillet with Grilled Asparagus and Mushroom, Mustard Butter Sauce	

SIDE DISHES

25

White Rice (V, G, D)
Bulgur Rice (V, G, D)
Steamed Vegetables (V, D)

Grilled Vegetables (V)
Potato Wedges (V)
French Fries (V)

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FROM THE GRILL

ADANA KEBAP (G, D) *	135
Spiced Lamb Kebab on Flat Lavash Bread with Grilled Tomato, Red Chili, Sumac Onion and Pilav	
KUZU SIS (G, D) *	135
Lamb Cubes in Skewer with Sumac Onion and Bulgur Pilav	
TAVUK SIS (G, D) *	135
Marinated Grill Chicken Kebab with Sumac Onion, Grilled Chili & Pilav	
MIX GRILL (G, D)	210
Char-Grilled Adana Kebab, Shish Tavuk, Lamb Shish, Lamb Chops, Turkish Sucuk Served with Grilled Chili and Bulgur Pilav	
MIX GRILL FOR 2 (G, D)	320
Char-Grilled Adana Kebab, Shis Tavuk, Lamb Shish, Lamb Chops, Turkish Sucuk, Served with Grilled Chili and Bulgur and Pilav	
URFA KEBAP (G, D) *	135
Chargrilled Lamb Kebab on Flat Lavash Bread, Grilled Tomato, Red Chili, Sumac Onion Served with Pilav	
KUZU PIRZOLA (G, D)	240
Chargrilled Lamb Chop marinated with Yoghurt, Pepper Paste, Olive Oil Served with Pilav	
BEYTI SARMA (G, D, N)	135
Chargrilled Lamb Mince, Garlic, Parsley, Wrapped in Lavash Topped with Tomato Sauce, Eggplant Yoghurt, Pistachio	

MAIN DISHES

ISKENDER KEBAP (G, D) <i>Signature</i> *	180
Traditional Sliced Beef Kebab, Topped with Special Tomato Sauce Creamy Pan Yoghurt and Grilled Pepper	
KIREMITTE TAVUK (G, D) *	140
Oven Baked Chicken, Bell Pepper, Onion, Garlic, Tomato Served with White Rice	
KIREMITTE KUZU (G, D) *	135
Oven Baked Lamb, Sautéed Bell Pepper, Onion, Garlic, Tomato Served with White Rice	
SEBZE GÜVEÇ (V) *	110
Oven Baked Seasonal Vegetables Served with Tomato Sauce, Fresh Herbs	

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DESSERTS

KUNEFEE (G, D, N) *	55
Crispy Kadaif Dough with Cheese Filling and Milky Ice Cream	
BAKLAVA (V, G, D, N) <i>Signature</i> *	55
Traditional Turkish Baklava Served with Ice Cream	
TURKISH ICE CREAM (D) <i>Signature</i>	30
Assorted Ice Cream	

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